



## ESOGÜ Turizm Fakültesi Ders Bilgi Formu

TERM	Fall
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COURSE CODE	271117041	COURSE NAME	Menu Planning
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SEMESTER	WEEKLY COURSE HOURS			COURSE			
	Theoretical	Practice	Laboratory	CREDITS	ECTS	TYPE	LANGUAGE
VII	2	0	0	2	4	CORE ( ) ELECTIVE (X)	Turkish
<b>COURSE CATEGORY</b>							
Supportive Courses	Basic Vocational	Proficiency/Field	Human, Communication, and Management Skills	Transferable Skills			
	X						
<b>ASSESSMENT CRITERIAS</b>							
<b>DURING TERM</b>	<b>Activity</b>	<b>Number</b>	<b>Percentage (%)</b>				
	I. Mid-Term		40				
	II. Mid-Term						
	Quiz						
	Homework						
	Project						
	Report						
Other (.....)							
<b>FINAL EXAM</b>			60				
<b>PREREQUISITE(S) (IF ANY)</b>							
<b>COURSE CONTENT</b>							
To give knowledge of Cuisine, Grouping of foods from many cuisines and different kitchens, characteristics, varieties and cooking methods form the content of the lecture.							
<b>COURSE OBJECTIVES</b>							
<ul style="list-style-type: none"><li>• Having a basic knowledge of culinary,</li><li>• Knowledge of the process of historical development of world cuisines,</li><li>• Recognition of food groups in the world cuisines,</li><li>• Aimed to gain that the necessary information about properties of the foods, varieties and cooking methods in the world cuisines.</li></ul>							
<b>CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING</b>							
<b>COURSE OUTCOMES</b>							
To be able to have basic kitchen knowledge To be able to have knowledge about world cuisine							
<b>TEXTBOOK(S)</b>							
Türkan, C. 2007 Turizmde Beslenme İlkeleri ve Menü Planlama, Detay Yayınları.							
<b>SUPPORTIVE RESOURCES</b>							
<b>EQUIPMENTS REQUIRED</b>							

COURSE OUTLINE	
WEEK	SUBJECTS / TOPICS
1	Basic Concepts of kitchen knowledgeMutfakBilgisi İle İlgiliTemelKavramlar
2	Kitchen organizations and job definition of employees
3	Physical surroundings of kitchen and kitchen equipments
4	Hygiene and sanitation in the kitchen
5	Basic baking rules
6	Basic baking rules, consomes and sauces
7	Mid-term Exam
8	Menu definition and basic information about menu
9	Menu types
10	Evolution of world cuisine
11	Baking types of meat dishes
12	French cuisine
13	Italian cuisine
14	Chinese cuisine
15,16	Final Exam

NO	OUTCOMES	3	2	1
1	To understand the terms and concepts this related with tourism and hotel management.			X
2	To be able to plan the process of investment of a new established tourism company.		X	
3	To be able to manage companies to be established in the areas of tourism.		X	
4	To understand local, national and international dimension of management in tourism administration.			X
5	To evaluate the concepts, ideas and data by using scientific methods.			X
6	To be able to use information and communication technologies with computer at a level which tourism sector requires.			X
7	To understand the sectoral conditions at a level they can cope with the constant fluctuations depending on the flexible demands in the area of tourism management.			X
8	To be expertise at a special area of a tourism company (the services of front office, housekeeping, sales and marketing etc.)and hotel management	X		
9	To be able to research scientific knowledge about tourism and hotel management.			X
10	To be able to understand and comment the new trends about tourism industry.			X
11	To have sufficient knowledge and consciousness of the subjects concerning society (the protection of natural and cultural environment)			X
12	To define the source of the problems in the field by using critical thinking.			X
13	To have verbal and written communication skills in Turkish base on tourism sector.			X
14	To have verbal and written communication skills in at least one, by choice two foreign languages.			X
15	To be able to communicate by empathy with the managers of companies, customers and employees.			X
1: Never2:Few3:Many				

**Instructor Name :**